

VISIT...

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What a pie iron is, is a cast iron, 2 sided, clam shell like device with a long handle to allow you to hold the device over a camp fire. The iron itself is about the size of a piece of bread. You usually find these pans at camp stores or in the back of camping magazines. These recipes would also work in a 2 sided well-like cooker that is usually sold on late night TV.

Pie Iron Recipes

Pie Iron Pizza Sandwiches

Sliced Sandwich Bread
Shredded Cheese
Pepperoni or preferred meat
Pizza Toppings of Choice
Pizza Sauce (Squeezable)
Cooking Spray

Take your pie iron and take it apart and spray both with cooking spray. On a plate make your pizza sandwich with desired ingredients. Place pie on one side of the pie iron and close. Make sure it's secure don't want your delicious pizza sandwich to fall out! Place in top of hot coals checking every couple of minutes until desired toastiness. Be sure to let it cool for 5 minutes as it is very hot. Enjoy!

Breakfast Mountain Pie

Bacon
Egg
Cheese
Bread
Pam®

Directions: Spray your pie iron with Pam®, then cut your bacon strips in half and lay them in the pie iron. Set 1 slice of bread on top of the bacon. Gently pat down the bread. Crack egg onto the bread. Lay cheese over top and cover with the other slice of bread. Close and cook slowly. When the bacon is cooked, the egg inside will be cooked.

Pie Iron Reubens

This is a favorite pie iron variation the Hill family makes at our family reunion campouts.

2 Slices Rye Bread, outside buttered
1 Slice Swiss Cheese
2-3 Slices Corned Beef
2-3 Spoonfuls Sauerkraut (don't forget the can opener!)
1-2 Spoonfuls 1000 Island Dressing

Directions: Assemble and toast over the campfire. Yum!

Pie Iron Sloppy Joes

1 Lb. Ground Beef
1 Can Sloppy Joe Mix
Butter
Cheese

Directions: Prepare Sloppy Joe mix and ground beef at home and store in plastic container or zip-lock bags and put in cooler. When ready to cook, butter both slices of bread, add cheese of your choice and sloppy joe mixture. Cook over campfire until toasty and warm.

Pie Iron Fried Potatoes

Sliced Potatoes
Salt and Pepper to taste
1 tsp butter or margarine

Place sliced potatoes in cooker, add butter, salt and pepper (to taste) and close. Grill on both sides over low heat.

Pie Iron Pizza

Bread (regular or wheat)
Butter
Mozzarella cheese
Spaghetti sauce
Pepperoni (or any other toppings you desire)

Butter one side of two slices of bread and put 1 ½ tablespoons of pizza sauce on one of the slices. Top the pizza sauce with Mozzarella cheese and some sliced pepperoni and then place the other side of the bread on top and butter the outer sides of the bread. Put the sandwich into a pie iron and place on coals of a fire and turn frequently. Cook until the bread is toasted.

Cinnamon Pie

1 Package Pillsbury Crescent Roll Dough
Cinnamon/Sugar Mixture
Butter

Directions: Coat the pie irons with vegetable oil (you can use butter or margarine but the pies usually stick to the irons). Unroll the crescent roll dough and fill each half of the pie iron (1 package of dough will make 2 pies). Butter each piece of dough, pour a generous amount of cinnamon/sugar mixture onto 1 half and close the irons. Cook over the fire, turning frequently until golden brown. They usually cook in less than 10 minutes.

Cheese Delights

2 slices honey wheat bread
soft vegetable flavored cream cheese spread
fresh tomato
cooked bacon
spread margarine, or butter spray

Butter or spray outside of bread. Spread thin layer of cream cheese on each inside piece of bread. Sprinkle crumbled bacon on top of one side of cream cheese and top with one slice of tomato. The tomato slice should have some of the moisture taken out with a paper towel so it isn't too wet. Place other slice of bread on top. Close pie iron and cook in campfire till golden brown.

Elvis Sandwich

2 Pieces of Bread
1 Banana
Peanut Butter
Margarine or Butter
1 or 2 teaspoons Brown Sugar

Directions: Spread peanut butter to desired depth on bread. Slick bananas enough to cover peanut butter and then stick them in the peanut butter. Sprinkle bananas with brown sugar. Place together and butter outside of bread. Place in the pie iron and cook until golden brown, but not too long - the peanut butter will be runny.

French Toast

bread
eggs-scrambled in bowl
strawberry jam

Dip 2 bread slices into egg batter, place both slices into cooker, placing strawberry a spoonful of jam between bread slices. Toast until browned.

Grilled Salmon Sandwich

1 Can of Salmon (or Tuna)
Mayo
Salt
Pepper

Onion Powder or however you make tuna salad
8 Slices of Bread
4 or 5 Eggs, scrambled
Pam or I Can't Believe it's Not Butter spray

Directions: Make salmon/tuna salad, spread on bread to make like a sandwich. Spray inside pie iron with butter spray, dip sandwich in eggs and place in pie iron. Cook like french toast.

Grilled Roast Beef Sandwiches

1 Can (4 oz) Green Chilies, chopped
2 Tbsp. Mayonnaise (not salad dressing or Miracle Whip®)
1 Tbsp. Dijon Mustard
10 Slices Rye Bread
5 Slices Swiss Cheese
10 Thin Sliced, Cooked Roast Beef
2 Tbsp. Butter or Margarine, softened
Salsa or Picante Sauce (optional, but recommended)

Directions: Combine chilies, mayonnaise and mustard. Butter one side of each slice of bread; place bread, butter-side down in pie iron. Spread about 1 Tbsp. of chili mixture on non-buttered side of bread. Top half of the chili mixture with one slice of cheese and two slices of beef. Close pie iron and cook until golden brown. Serves 5.

Grilled Onions

Several onions of choice
Celery salt to taste
Parsley to taste
White Wine, or Beer

Place thinly sliced sweet Spanish onions (or Vidalia onions) into cooker cavity. Add a little celery salt, parsley and a splash of white wine or beer. Close cooker and grill until onions are soft.

Hobo Pot Pie

1 pkg Deli Style Chicken Or Turkey
1 can Mixed Vegetables (drained)
1 can Gravy (should match meat type)
Butter
Bread
Foil or Pie Iron

Butter one side of 1 slice of bread butter side down on a foil square or pie iron. Place 1 tsp of mixed vegetables on bread. Put the desired amount of meat on bread. Spoon some gravy over the meat. Butter one side of another slice of bread and place it butter side up. Seal up the foil or close the pie iron and place on hot coals. Cook for approx. 3 mins. per side depending on how hot the coals are.

Mountain Pie Burrito

Prepared Taco Meat
Salsa
Shredded Cheddar Cheese
Burrito Size Tortillas
Optional: Grilled Onions, Bell Peppers

Directions: At home prepare taco meat. Put in zip-lock bags and place in cooler. You can also sauté some onions and bell peppers and put in zip-lock bags too.

At camp: Place a large tortilla on the pie iron. The tortilla will cover both sides of the open pie iron. You will place your ingredients on one side only! Fill with 2 tbs. of taco meat, a spoon of salsa, cheddar cheese and a few onions and peppers. Don't fill too full! Fold the burrito in half and fold in the edges to make a square packet. Close the pie iron and cook for about 3 minutes on each side. Check to make sure you don't burn it! When the tortilla is golden brown it's done! Enjoy! You can spice it up with hot salsa if you like!

Iced Pie Dessert

2 Slices Bread
Canned Apples, Blueberries, or Cherries
Canned Icing

Directions: Just slap some fruit on your bread, butter both sides of course, cook over your fire, and when done carefully top with the canned icing ... enjoy!

Portabella Melts

Large Portabella Mushroom Cap
Slab of Mozzarella Cheese

Directions: Generously butter each half of the pie iron. Place the mushroom cap between the irons and sear over the fire for a good few minutes on each side. (You can't really over cook these). Open the irons and place a slab of mozzarella cheese on the underside of the mushroom cap. Close the irons for a couple of minutes until the cheese is melted. Enjoy.

Sausage & Egg Muffins

1 Lb. Sausage - formed into patties
8-10 Eggs - scrambled
2 Tbsp. Milk
1/2 C. Cheese
Butter or Vegetable Spray (butter tastes better!)
Salt & Pepper to taste
1 Pkg. English Muffins - split in half

Directions: Butter or spray side of muffin, put butter side toward iron, then start to layer ingredients: sausage patty, a little egg (it will run but set when cooked) sprinkle with cheese and top with other muffin that has been buttered too! Cook over campfire until sausage and egg are set. they are easy & Tasty!

Sunny Peach Sandwich

2 Slices Buttered White Bread
1 Canned Peach Half
1 Marshmallow
Powdered Sugar

Directions: Place one slice of bread buttered side down on one side of the iron, then a peach half with the marshmallow in the hollow. Now put the other slice of bread on top with the butter side facing up. Close the iron and toast over the fire. When your sandwich is toasted just right remove from the iron and dust with powder sugar.

Tacos

Pillsbury Crescent Rolls
Ground beef cooked with taco seasoning
Grated cheese
Any other toppings you like (salsa, tomatoes, lettuce, sour cream, etc)
Cooking spray

Directions: Before we leave, I brown the ground beef and put in a container to take along. I cut up the tomatoes, grate the cheese, etc. Then spray the pie iron with cooking spray, place 2 croissant rolls (unrolled to make a square.) Place cold meat, toppings desired on open pie iron. Cook over fire until dough is cooked!

The Detroiter

Bread
sliced turkey breast
Swiss cheese
Thousand Island Dressing
soft margarine, or butter spray

Place slice of bread, buttered side down, into cooker. Place sliced deli turkey breast and slice of Swiss cheese on bread. Add Thousand Island dressing and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

Peanut Butter Cup Melt

Two Slices Bread
Peanut Butter
Hershey's Chocolate Bar or Morsels
Butter

Directions: Butter two slices of bread and place them butter side down in your pie iron. Spread desired amount of peanut butter on both slices of bread in pie iron. Sprinkle broken chocolate pieces or morsels on top of peanut butter. Close pie iron and bake until golden brown.

Grilled Cheese Sandwich With Sauerkraut

Two slices of bread
Two slices of cheese
Sauerkraut (drained)
Hot peppers - the kind you shake on top of pizza (crushed red pepper flakes - ed.)
Butter Spray (Pam or other)

Spray outside of your bread with butter spray. Fill with 2 slices of cheese. Drain your sauerkraut and add that to the sandwich. Next (if you like) sprinkle it with red hot peppers. Place all in pie iron, cook over fire till golden brown, turning frequently. It's delicious and simple!

Chile-Cheese Cornbread

Boxed Cornbread Mix
1/2 Cup Cheddar Cheese, Grated
1 Can Chopped Chiles

Directions: Pour mixture into a well greased pie iron to about 1/3 full. Bake over low heat.

Chicken Quesadillas

pre-cooked chicken - diced
teriyaki sauce
bread-or-tortillas
butter spray, or soft margarine

Place one slice of bread, butter side down, on lower half of cooker. Spoon a little bit of diced precooked chicken mixed with a little thick teriyaki sauce on center of bread. Add some grated cheddar and mozzarella cheese. Place second slice of bread, butter side up on top of fillings. Latch handle; trim off excess bread if necessary. Toast over campfire until golden brown on both sides.

Banana Cream Pie

bread
bananas
mini, or regular marshmallows
spread margarine, or butter spray

Spray, or butter outside of bread. Place one slice butter side down in pie iron. Place sliced bananas and marshmallows (cut into quarters) or mini marshmallows evenly on bread, place other slice of bread butter side up and close iron. Cook over fire until marshmallow is melted, and bread is golden brown. These are wonderful!

Angel Food Fruit Pies

angel food cake
pie filling (any flavor)
butter (or butter flavor spray)

Use a pre-made angel food cake from the grocery store, preferably the kind shaped like a brick. Cut two 1½" slices. Preheat pie irons in fire. Melt butter (or spray) into both sides of iron. Place 1 slice angel food in bottom of iron. Spoon pie filling onto top of cake. Place second slice angel food on top. Close the pie iron and cook until angel food becomes golden.

Jason's Cherry-Choco-Mallow Pudgie Pies

8 slices white bread
1/2 stick butter, softened
1 can cherry pie filling
1/4 c mini marshmallows or marshmallows torn into smaller pieces
1/4 c chocolate chips

Slather 1 side of all of the bread slices with butter (don't be stingy!) combine the other ingredients in a small bowl. Lay one slice of bread in a metal camping sandwich iron, butter side down. Spoon 2 heaping tablespoons of filling into center of bread. Place another slice of bread on top, butter side up. Cook in pie iron over hot coals for 3-5 minutes.

Source: www.camprecipes.com

Pineapple Pies

2 slices bread
1 can crushed pineapple, drained
mini marshmallows
butter or butter spray

Butter 2 slices of bread. Place first slice butter-side down on pie iron. Spread top with well-drained canned crushed pineapple. Sprinkle generously with mini-marshmallows or cut-up marshmallows. Place second slice of bread on top, buttered side out and close pie iron. Toast about 3 minutes per side, or until marshmallows are melted & pies are golden brown.

Chocolate Raspberry Pie

Bread
Butter or Butter spray
1 can raspberry pie filling
chocolate candy bar

Butter bread and place one slice of bread, butter side down in pie iron. Place a square of chocolate in the middle of bread, and then top with about a Tbs of raspberry pie filling. Place other slice of bread on top, butter side up and close iron. Cook over fire, turning frequently till golden brown, about 3-5 minutes per side.

Corn Bread Breakfast

1 box corn bread mix
pre-cooked bacon strips
grated cheese
chopped onion
softened butter

Prepare corn bread mix as directed on package. Add cooked and crumbled bacon, along with your favorite grated cheese and chopped onion. Grease cooker cavities well, and fill lower half of cooker with batter. Close, latch handles and cook over low heat, turning frequently.

If mix runs out of cooker during baking, use a little less mix for the next batch.

Campfire Sea Scallops

1/4 lb sea scallops
2 Tbs butter
2 slices bacon
2 Tbs chopped onion
salt and pepper to taste

Place butter and scallops into double pie iron and cook over an open fire for about 5 minutes. Open the cooker and add bacon slices, onion, salt and pepper. Close cooker and return to campfire for another 5 minutes, or until bacon and scallops are cooked. Note: This is a double pie iron recipe. For a single pie iron just cut recipe in half.

French Breakfast Puffs

3 Tbs butter

1/2 cup sugar
1 egg
2 1/4 tsp baking powder
1/2 cup milk
1 1/2 cups flour
pinch of nutmeg (optional)
1/2 cup sugar
1/2 tsp cinnamon

Mix all ingredients in bowl to form a batter. Pour enough batter to fill the bottom cavity of a well greased pie iron. Close cooker, latch handles and bake over medium heat, about three or four minutes on first side, two or three minutes on second side. Put 1/2 cup sugar and 1/2 tsp cinnamon in paper bag. Drop hot puffs into bag and shake to coat with sugar mixture. Delicious warm or cold!

Sausage Gravy Breakwiches

Pillsbury Grand biscuits
butter spray
sausage gravy

Split a Pillsbury Grand biscuit in 1/2, place in the two sides of a sprayed pie iron. Put 2 tablespoons of thick sausage gravy in the center, close, and bake over fire, turning frequently. This takes a few minutes to cook the biscuits. When the biscuits are done, enjoy breakfast. By, "Jacqueline Green"

Pie Iron Breakfast Puffs

3 Tbsp. butter
1/2 cup sugar
1 egg
2-1/4 tsp. baking powder
1/2 cup milk
1-1/2 cup flour
Pinch of nutmeg (optional)

For frosting:
1/2 cup sugar
1/2 tsp. cinnamon

Mix all ingredients to form a batter. Pour enough batter to fill the bottom cavity of a well-greased pie iron. Close cooker, latch handles and bake over medium heat, about three or four minutes on first side, two or three minutes on second side.

Put 1/2 cup sugar and 1/2 tsp. cinnamon into paper bag. Drop hot puffs into bag and shake to coat with sugar. Delicious warm or cold!

From "Pie Iron Recipes" by Richard O'Russa

Cheese and Corn Sandwiches

8 slices Bread
1 can Creamed Corn
Butter Spray
4 slices Cheese (your favorite)

1. Spray slices of bread with margarine. Place one slice in pie iron, butter side down.
2. Top with 1 Tbs corn and 1 slice cheese.
3. Top with remaining bread slice, butter side up. Close pie iron, secure clasp. Cook over fire for 5 minutes or until lightly browned and cheese is melted. Remove from pie iron.

Makes 4 sandwiches

Ham and Mushroom Sandwiches

A delicious breakfast meal on your next camping trip.

8 slices whole-wheat bread

2 Tbs butter or butter spray
1 cup sliced mushrooms
4 slices ham
2 tomatoes, sliced thin
4 slices American cheese
2 Tbs chopped fresh chives

Spread bread with butter, or spray with butter spray. Place one slice of bread in pie iron, butter side down. Arrange mushrooms over bread. Slice ham into strips; layer over mushrooms. Place tomatoes on top of ham. Cut cheese into strips; layer on top of tomatoes. Place another slice of bread on top, butter side up. Close pie iron and cook until golden brown, turning frequently. 3-5 minutes per side.

Yield 4 sandwiches.

Source: Camping Adventures Yahoo Group

Stuffed French Toast

2 slices bread (cinnamon swirl is good)
1 egg
2-3 tbsp milk
cream cheese
1/2 banana, sliced
walnuts about, 1 tsp chopped

Heat pie iron, spray with cooking spray or melted butter. Mix egg and milk, dip bread into it. put 1 slice in pie iron, place 2 "slices" of cream cheese onto bread, sliced banana and walnuts. Top with second dipped bread. cook till browned. watch out, the cream cheese gets hot! Serve w/maple syrup.

Source: Caryn Quaker

Fish Parmesan

2 or 3 fish filets
4 strips bacon
3 Tbs olive oil
2 Tbs chopped parsley
salt and pepper to taste
3 Tbs Parmesan cheese
splash of beer

Rub each fish filet with olive oil, salt and pepper. Lay two bacon strips in bottom cooker cavity and then add fish. Sprinkle with parsley and top with other two strips of bacon. Add a splash of beer, close handle and cook three to four minutes on each side. Open cooker; sprinkle on cheese and another splash of beer. Close cooker and return to heat for another two minutes. Do not flip over the cooker during these last few minutes, as you are only trying to melt the cheese.

Hash and Eggs

Bread
Butter or Butter Spray
Canned Hash
Hard boiled egg

Butter one side only of a piece of bread. Place in pie iron, butter side down. Top with 1-2 Tbs hash. Top this with some chopped hard boiled egg. Place another slice of bread on top, butter side up. Close pie iron and cook over coals for about 4 minutes, turning occasionally until golden brown. Makes a great stick-to-the-ribs lunch.

Tuna Burger

2 cans water packed albacore tuna
1/2 cup grated zucchini
3 eggs
1 chopped onion
1/2 cup minced mushrooms
1/2 cup bread crumbs
1 tsp Worcestershire sauce
1/2 tsp garlic powder

1/4 tsp pepper
tomato slice
lettuce

Drain tuna and mix together all ingredients except tomato and lettuce in a plastic bag. Squeeze together and divide into patties that will fit your pie iron. Before placing patty in your cooker, coat cavities with olive oil or vegetable spray. Grill over fire, turning occasionally, until golden brown. Place onto hamburger bun and top with lettuce and tomato.

Chicken Filets

1 boneless, skinless chicken filet
pinch of thyme, salt, and pepper
tomato, chopped
onion, chopped
2 Tbs water
mushrooms, sliced
1/2 tsp vegetable oil
salt and pepper to taste

Coat inside of pie iron with vegetable oil. Add onion, chicken filet, and top with balance of ingredients. Close pie iron and cook over fire, turning frequently until chicken is thoroughly cooked. About 15-20 minutes.

Shepherd's Pie

Bread
Butter or Butter Spray
Canned Beef Stew

Butter one side only of each piece of bread. Place one slice of bread in the pie iron, butter side down. Spoon beef stew on top of bread, top with other slice, butter side up. Close the iron and cook over fire, turning frequently till golden brown. Approx. 4 minutes per side. Source: Campground Cookery & Camping Adventures Yahoo Group

Strawberry Dream Pies

1 can strawberry pie filling
bread
marshmallows
I Can't Believe It's Not Butter Spray

Spray one slice of bread with butter spray and place butter side down in pie iron. Put about a Tbs of strawberry pie filling on top of bread. Place one or two marshmallows on top. Spray another slice of bread with butter spray, and place on top of marshmallows, butter side up. Close pie iron and cook over fire till golden brown. 3 to 5 minutes per side depending on fire.

This is really messy, but really good!
Source: Camping Adventures

Spaghetti & Cheese Pie

12 slices bread
1 pkg Cheddar Cheese, cut into thin slices
Cooking Oil Spray or I Can't Believe It's Not Butter Spray
1 can Spaghetti in Tomato Sauce & Cheese

1. Spray pie iron with cooking oil spray and preheat until hot, or spray the bread with the butter spray instead.

2. Place one slice of bread on the base of pie iron. Spoon 1/4 cup spaghetti onto each slice of bread. Top with 3 slices cheddar cheese. Place a slice of bread on top, close the pie iron and cook until bread is golden. Serve immediately.

Makes 6 sandwiches

Note: You can also use Spaghetti-O's for this.

Grilled Tuna-Cheese Sandwiches

1-6 1/2 oz can of tuna, drained
Mayonnaise or salad dressing

1 Tbs chopped onion (optional)
1/2 cup shredded cheddar cheese
6 slices of bread
'I Can't Believe it's Not Butter' spray

Combine tuna, onion, and cheese. Add enough mayonnaise to moisten. Spray one side of each slice of bread with butter spray. Place one slice, butter side down in iron. Top with 1/3 of the tuna-cheese mixture, and place other slice of bread on top, butter side up. Close pie iron, and cook over fire until golden brown. Turn frequently.
Makes 3 sandwiches

Pie Iron Candied Apples

1 apple (diced into 1/4 inch pieces)
1/2 cup brown sugar
1/2 cup dried breadcrumbs
1/4 cup butter (not melted)

In a plastic bag, mix all ingredients together, using fingers to make the mixture uniform. Spoon mixture into pie iron cavity and cook over fire till hot and gooey. This is a double pie iron recipe. If using a single pie iron, it makes two.
Source: Pie Iron Recipes

Apple Melt

1 apple
1-2 slices Muenster cheese (or cheddar)
1 tsp butter
pinch of sugar
pinch of cinnamon
1 Tbs crunchy cereal with fruit and nuts

Core apple and slice into 1/4 to 1/2 inch rings. Place two or three rings into your pie iron and cook for about three minutes.

Open cooker and place a slice of cheese, one tsp butter, and a pinch of sugar and cinnamon, and a Tbs of cereal between the apple slices.

Close cooker, latch handle and cook another two minutes or until cheese melts.
Source: Pie Iron Recipes

Pie Iron Pizza (serves 10)

1 loaf bread
1 stick butter
1 #2 can pizza sauce
1 (8 oz) pkg shredded mozzarella cheese
1 small can mushrooms
8 oz meat such as pepperoni, cooked sausage, hamburger, etc.

Butter 2 slices of bread and place buttered side against sides of pie iron. Fill with pizza ingredients of your choice. Cook over coals until golden brown. Do NOT over-fill!!

Pie Iron Sandwich (serves 10)

1 loaf of sandwich bread
10 slices of cheese
butter or margarine
10 oz meat

Butter 2 slices of bread. Place buttered side of each slice against sides of pie iron. Place one slice of cheese and one ounce of meat on one slice of bread. Close pie iron and pinch off excess bread. Toast over low coals until golden brown.

Pie Iron Pie (serves 10)

2 #2 cans fruit pie filling
1/2 cup powdered sugar
1 loaf bread

butter or margarine

Butter 2 slices of bread for each pie iron. Place buttered side of bread slices against each side of pie iron. Put heaping tablespoons of filling on slice of bread. Close iron and pinch off excess bread. Toast over coals. Sprinkle with powdered sugar and eat.

Potato Pie (serves 10)

1 large pkg frozen hash brown potatoes or instant mashed potatoes prepared for 10
1/2 stick butter
1/2 cup bacon bits

Butter both sides of pie iron and spoon potatoes on one side. Sprinkle with bacon bits and toast over coals. You may add other things such as cheese and sour cream at the end. NOTE: Don't put cheese in the pie iron...it's horrible to clean up!

Girl Scout Special

bread
peanut butter
marshmallows
chocolate bar

Spread peanut butter on 2 slices of bread. Add one large marshmallow and one chocolate bar between buttered bread slices. Toast until bread is golden brown.

Submitted by Denise:

Pizza Pie Irons

2 slices of bread (sandwich type fits best)
2 Tbsp pizza sauce
4 pepperoni
2 Tbsp Mozzarella cheese
margarine

butter the outside of bread (as if making a grilled cheese) put butter side down in 1/2 pie iron top with sauce, pepperoni, cheese, & other piece of bread (butter side up) put on top pie iron & cook over coals until the bread starts to toast (about 20 minutes depending on how hot coals are)

Ham & Cheese Sandwich

repeat the above instructions replacing pizza toppings with ham & cheese

French toast-pan cakes

mix up French toast/pancakes as if to fry in pan but put in pie iron (spray with Pam good so that the toast doesn't stick)

Toast

butter both sides of bread & place in pie iron & cook (watch close as it doesn't take long)

Turn overs

2 slices bread
2 Tbsp pie filling
butter
powdered sugar

butter both pieces of bread put 1 piece of bread (butter side down) in pie iron top with pie filling & other piece of bread (butter side up) close pie iron & cook until bread is golden brown if wanted sprinkle with powdered sugar before serving (ice cream is also good on top of this) Submitted by: Jacqui GS Great Trail Council Trainer/Consultant

Beef stew pie

1 can dinty moore stew
2 slices bread
butter

Butter one side of each slice of bread. Place one slice butter side down onto the pie iron. Add about 1/4-1/2 cup of stew. Place remaining slice of bread on top of the stew, butter side up. Cook in coals until the bread is toasted.

Submitted by: Lisa B.

Bacon and Eggs

A bacon and egg breakfast right from your jaffle iron! As the bacon cooks, it helps seal the pie for a neat breakfast treat.

Ingredients:

?? Bacon

?? Eggs

?? Bread

Directions:

Do not butter the inside of the iron. Instead, line each side of the iron with half a strip of bacon and top with bread. Crack an egg in between the slices of bread. Carefully close the iron and cook over medium coals for 4 minutes, turning frequently.

Breakfast in a Biscuit

For each person you'll need:

Ingredients:

?? 1 English muffin (or one segment from Pillsbury? biscuit dough)

?? 1 slice of thinly sliced, and fully cooked, ham

?? 1 slice Swiss cheese

?? 1 tsp raw egg, scrambled

Directions:

Lightly grease the inside of the iron with cooking oil or cooking spray. Slice biscuit dough in half, or open an English muffin. Place on half on each side of the iron. Layer a slice of each of cheese and ham on the bottom half. Spoon egg on top of ham and cheese, and close the iron. Cook over medium hot coals, turning occasionally, until egg and biscuit are done.

Confetti Corn Pudgies

Bursting with flavor and the unmistakable aroma of bacon and cheddar cheese. Not only a satisfying breakfast on cold camping mornings, but also a nice accompaniment to stews and chilies.

Ingredients:

?? 1 8½ oz. Box Jiffy? Corn Muffin Mix

?? 1 egg

?? 1/3 cup milk

?? 4 strips of cooked bacon, drained and crumbled

?? 1/3 cup shredded cheddar cheese

Directions:

Make corn muffin mix according to package instructions by beating in 1 egg and 1/3 cup milk. Let stand for 5 minutes. Meanwhile, fry up 4 strips of bacon. Drain, pat dry with paper toweling and crumble into small pieces. Add bacon and shredded cheddar cheese to batter. Oil the inside of the iron or spray with non-stick cooking spray. Preheat for 1 minute. Spoon one-third of the batter into the iron. Close the iron and cook over medium-hot coals for 5 minutes or until pudgy is nicely browned on the outside and fully cooked on the inside. Repeat with remaining batter two more times. Makes 3 Confetti Corn Pudgies.

Eggs Benedict

Gourmet cooking at the campsite! Don't be surprised if the other campers just happen to "drop in" at breakfast time each morning.

Ingredients:

?? English muffin

?? 1 egg, beaten

?? Canadian bacon

?? Hollandaise Sauce (below)

Directions:

Butter the inside of your jaffle iron. Open an English muffin and place one slice on each side of the iron. Place a slice of Canadian bacon and 1 tablespoon of beaten egg between the muffin slices. Close the iron and cook until the eggs are done, about 4 minutes. To with No Fuss, No Fat

Hollandaise Sauce

No Fuss, No Fat Hollandaise Sauce

Ingredients:

?? 1/8 cup nonfat sour cream

?? 1/8 cup nonfat mayonnaise or salad dressing

?? ½ tsp lemon juice

?? ¼ tsp prepared mustard

Directions:

Combine all ingredients in a small pan. Cook and stir over low coals until mixture is hot. Serve with Eggs Benedict.

French Toast

Ingredients:

?? Bread

?? Butter

?? Milk

?? 2 eggs

?? Pure maple syrup

Directions:

Butter the inside of your iron. Beat together 2 eggs and a little milk to form a smooth, thin batter. Quickly dip bread slices in the batter and place carefully in the jaffle iron. Drizzle a little maple syrup between slices. Close the iron, trim crusts. Cook over medium coals for four minutes, turning frequently. If desired, before serving sprinkle with powdered sugar or cinnamon and sugar. Or for a completely different taste, use raisin bread or cinnamon bread in place of the white bread.

Hash and Eggs

An old time breakfast favorite takes a new twist when it's made in a jaffle iron.

Ingredients:

?? Bread

?? Butter

?? Canned hash

?? Hard-boiled egg

?? Salt and pepper, to taste

Directions:

Butter one side only of each piece of bread. Place bread inside of the iron, buttered side down. Top one slice with 1-2 tablespoons of hash and some chopped, hard-boiled egg. Season to taste. Close the iron and trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Hash Browns

Ingredients:

?? Butter

?? Grated raw potatoes

?? Salt and pepper, to taste

Directions:

Butter the inside of your jaffle iron and fill with grated raw potatoes. Season to taste and close the iron. Cook over medium coals, turning frequently. It's that simple!

Variations: For a heartier appetite, add onion, green pepper, and sliced cooked sausage to the grated potatoes half-way through cooking. When done, top with a cheese sauce and serve up with eggs. Another: For a vegetarian version, omit sausage. Combine grated raw potatoes, grated carrots, finely chopped onion and green pepper. Salt and pepper to taste. Cook as in directions above. Serve hot with Worcestershire sauce.

Open Skillet

Open the jaffle iron and use each half as a skillet over the fire. You can cook your eggs, sausage and bacon just as you would at home

Biscuits and Gravy

Make your own biscuits in the jaffle iron or purchase them ready-made. Top with a browned sausage patty and drizzle on some hot gravy. Serve with eggs for a winning combination.

Cinnamon Rolls

Buy prepackaged cinnamon roll dough at the store and bake them in your jaffle iron. Be sure to lightly oil your iron first and reduce the cooking time. Bake over medium coals until golden brown, then top with vanilla frosting. For the simplest

frosting ever, purchase a tube of decorator vanilla frosting in the cake section at your grocers. Serve your cinnamon rolls piping hot from the campfire. The aroma will drive you crazy!

Grilled Tuna-Cheese Sandwiches

Ingredients:

?? 6 ½ oz. Can of tuna drained
?? Mayonnaise or salad dressing
?? 1 Tbsp chopped onion
?? ½ cup shredded cheddar cheese
?? 6 slices of bread, crusts removed
?? Butter

Directions:

Combine tuna, onion, and cheese. Add enough mayonnaise to moisten. Butter one side only of each piece of bread. Place one slice in the jaffle iron, buttered side down. Top with one-third of the tuna-cheese mixture. Place another slice of bread on top, buttered side up. Close the iron and cook for 4 minutes, turning occasionally.

Variations: Substitute canned salmon or crab for tuna for an extra special treat. Experiment with different types of cheeses. Sprinkle in a few slivered almonds before cooking.

Ham and Swiss Sandwiches

An old fashioned favorite everyone in the troop will love.

Ingredients:

?? 2 slices bread
?? Butter
?? 1 slice boiled ham
?? 1 slice Swiss cheese
?? Dijon mustard, optional

Directions:

Butter one side only of each piece of bread. Place one slice in the pie iron, buttered side down. Top with ham, cheese, and the other slice of bread, buttered side up. Close the iron, trim crusts, and cook for 4 minutes, turning occasionally. If desired, dip in Dijon mustard before serving for a little extra tang.

Variation: Instead of Ham and Swiss, make it Ham and Provolone. We think they taste even better than Ham and Swiss

Hot BBQ Beef Sandwiches

For a hot and satisfying lunch or light dinner after a day of hiking, fishing, or hunting, whip up this tasty dish.

Ingredients:

?? 2 slices bread
?? Butter
?? 2 slices fully cooked, thinly sliced, roast beef
?? Barbecue sauce
?? 2 Tbsp prepared mashed potatoes

Directions:

Cut roast beef into thin strips and stir in barbecue sauce to taste. Butter one side only of each piece of bread. Place one slice of bread in the jaffle iron, buttered side down. Top with the barbecued beef mixture and mashed potatoes. Place the other slice of bread, buttered side up, on top of the mashed potatoes. Close the iron, trim crusts, and cook for 4 minutes, turning occasionally.

Peanut Butter and Jelly Sandwiches

Kits love this one. Not only do they get to eat their favorite sandwich, but the melted peanut butter and jelly is lip-smacking good. Adults will love this too.

Ingredients:

?? 2 slices bread
?? Butter
?? Peanut butter
?? Jelly

Directions:

Butter one side only of each piece of bread. Place one slice in your jaffle iron, buttered side down. Spread with peanut butter and 1 tablespoon jelly, then top with the other slice of bread, buttered side up. Close the iron, trim crusts, and cook 3 minutes. Before serving, cut each sandwich into quarters for a gooey, yummy snack. Note: Either chunky or creamy peanut butter and any type of jelly or jam may be used in this recipe. Kids usually have their own preferences.

Reuben Sandwiches

Bring a little Oktoberfest to your next camping outing with these delicious Reuben sandwiches.

Ingredients:

?? 2 slices rye bread

?? Butter

?? 1 tsp sauerkraut, drained

?? 1 slice cooked corned beef

?? 1 slice Swiss Cheese

Directions:

Butter one side only of each piece of bread. Place one slice in the iron, buttered side down. Top with corned beef, sauerkraut, Swiss cheese, and the remaining slice of bread, buttered side up. Close the iron, trim crusts, and cook for 4 minutes, turning occasionally. Serve immediately with potato chips and dill pickle spears. Caution: Handle with care. Cheese and sauerkraut will be hot!

Sloppy Joes

One of the nicest things about these sloppy joes is that they are not nearly as sloppy as the traditional variety, but they taste just as great.

Ingredients:

?? Bread

?? Butter

?? 1 pound lean hamburger

?? 1 can condensed cream of tomato soup (2-4 serving size)

?? 1 small onion, chopped

Directions:

Brown hamburger and onion in a skillet; drain off grease. Stir in tomato soup. Butter one side only of 2 pieces of bread. Place one slice in the iron, buttered side down. Top with 2 tablespoons Sloppy Joe mixture and last piece of bread, buttered side up. Cook 3-4 minutes. Enough to feed 6 hungry campers (average size).

Note: You may substitute 1 can of seasoned Sloppy Jo mix, such as Manwich for the soup and onion.

Baked Fresh Fish

Cook up your catch of the day in a jaffle iron! Pan fish works especially well.

Cut fish fillets to fit iron the lightly butter each side of the fillet or spray both halves of the iron. If desired, season butter first. You can be very creative with the spices - try using some special blends like Italian, Jamaican, Cajun, or lemon-pepper.

Set fish fillets in iron (single layer only) and cook 2-4 minutes over medium hot coals until done. Cooking times vary due to thickness of fillets and temperature of coals. Do not overcook. Fresh fish done to perfection will be both opaque and moist, and will flake easily when tested with a fork.

Salmon Patties

1 lb. can flaked salmon

1 egg

2 Tbs. onion

2 Tbs. flour

1/4 tsp salt

1/8 tsp pepper

2 Tbs parsley

1 tsp. Worcestershire sauce

1/4 cup Italian breadcrumbs

3/4 cup additional breadcrumbs

Butter Spray

Combine all ingredients except 3/4 cup additional breadcrumbs and butter. Shape into patties the approximate size of the pie iron cavity. Coat each patty with additional breadcrumbs. Butter inside of pie iron, add patty, close cooker and grill over fire for about 3 minutes on each side, or until golden brown.

Serve with Ketchup, chili sauce, or enjoy on a hamburger bun.

Fish Cakes

The taste of New England will have you hooked.

Ingredients:

?? 6-8 oz. Canned salmon or tuna, drained
?? 1 egg
?? Salt and pepper
?? 20 to 30 saltine crackers, finely crushed
?? Cooking spray or butter
?? Small onion

Directions:

Flake fish; stir in minced onions and egg, mixing well. Gradually add crushed crackers and stir until a stiff mixture is formed. (The amount of crackers will depend on the amount of moisture in mixture.) Coat both halves of your iron with butter or cooking spray and fill with fish cake mixture. Cook over medium hot coals until done (2-4 minutes).

Fajitas

A Tex-Mex favorite. Make it low-fat by using chicken and no- or low-fat cheese and sour cream.

Ingredients:

?? Tortillas
?? Chunk chicken or beef
?? Shredded cheese
?? Fajita sauce
?? Shredded lettuce
?? Salsa
?? Sour cream

Directions:

Dip chunks of chicken or beef in fajita sauce and place in the jaffle iron. Close the iron and cook over medium heat until cooked through. Place a few pieces of meat in warmed tortilla, and add shredded lettuce, salsa, sour cream, and additional Fajita sauce if desired. Wrap up like a soft-shelled taco and enjoy!

Philly Steak Sandwich

A taste to die for! Top it off with your favorite soda.

Ingredients:

?? Bread
?? Butter
?? Sirloin tip sandwich meat
?? Mozzarella or provolone cheese
?? Yellow onion, sliced
?? Green pepper, sliced

Directions:

Slice steak into thin strips and season to taste. Butter one side only of two pieces of bread. Place one slice of bread on each side of the pie iron, buttered side down. Top one slice with steak slices, cheese, onion, and green pepper. Close the iron and cook about 4 minutes over medium hot coals.

Pizza Pockets

Ingredients:

?? Butter
?? Pizza crust, unbaked (thinner crusts work best)
?? Shredded cheese mozzarella
?? Pizza sauce
?? Pepperoni

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Cut a piece of crust to fit the jaffle iron. Spread pizza sauce thinly on the crust, and top with cheese and pepperoni. Cover with another piece of pizza crust and close the iron. Cook over medium heat until heated through. Then, if desired, top with additional heated pizza sauce and Parmesan cheese for a double-decker treat.

Shepherd's Pie

Ingredients:

?? 2 slices bread
?? Butter
?? Canned beef stew

Directions:

Butter one side only of each piece of bread. Place one slice of bread on each side of the jaffle iron, buttered side down. Spoon 2 tablespoons beef stew in between bread slices. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Sirloin Tip Steak Sandwich

Cut slices of thin-cut sandwich steak to fit your jaffle iron. Coat both sides of the iron with nonstick cooking spray or vegetable oil. Place steak slices in the iron and close. Cook over medium heat, turning frequently for 1-2 minutes for a medium rare steak. Cooking times will lengthen for thicker steaks or varied degree of doneness. For added flavor, lightly sprinkle each side of the steak with a prepared seasoning or dip in your favorite sauce before cooking. Suggested seasonings are seasoning salts, Cajun (or other) seasoning blends, teriyaki sauce, Worcestershire sauce, or steak sauce. Serve in your choice of bread or rolls with desired toppings, such as cooked mushrooms, onions, and green peppers, all thinly sliced. For extra special flavor, grill your vegetables over the campfire while the sandwich steak is cooking.

Three-Way Pudgie Meatloaf

Ingredients

?? 1 lb lean ground beef or ground turkey
?? 1 pkg meatloaf mix (or favorite recipe)
?? 1 egg
?? 1/3 cup warm water
?? 1/4 cup fine bread crumbs (6 saltine crackers, crushed)
?? 2 Tbsp Worcestershire sauce

Enchilada Meatloaf

Ingredients:

?? 1 pound lean ground beef or ground turkey
?? 1 egg
?? 1/3 cup warm water
?? 1/4-1/3 cup powdered Enchilada Sauce mix
?? 1/2 cup fine bread crumbs (or 14 crushed saltines)
?? 1/2 cup shredded cheddar cheese
?? 1/4 cup finely chopped onion

BLT Meatloaf

Ingredients:

?? 1 pound lean ground beef or ground turkey
?? 1/3 cup tomato sauce
?? 1 egg
?? 1/2 cup fine bread crumbs (or 14 crushed saltines)
?? 2 strips bacon, cooked, drained, and crumbled
?? 1/4 cup diced tomato
?? 1 1/2 Tbsp Worcestershire sauce
?? Salt and pepper to taste

Directions:

Combine egg and water (tomato sauce for BLT Meatloaf). Stir in bread or cracker crumbs. Pour over ground beef or turkey and mix well. Add remaining ingredients, stirring until all are thoroughly blended. Oil your jaffle iron and preheat briefly over medium-hot coals. Remove from heat, open carefully, and spoon in one-fourth of the meatloaf mixture. Close the iron and cook over medium-hot coals for 5-7 minutes, or until the outside is nicely browned and the meat is fully cooked. Serve hot. Serving Suggestions:

Mom's Meatloaf: Serve with mashed potatoes, gravy, and grilled vegetables.

Enchilada Meatloaf: Arrange on individual plates. Top with shredded lettuce, sour cream, additional shredded cheese, chopped tomatoes, and sliced black olives. Complete the meal with tortilla chips and salsa.

BLT Meatloaf: This meatloaf isn't complete without the "L," namely the lettuce. Serve the meatloaf with a tossed lettuce salad and cup of tomato soup.

Chicken Pot Pie

Ingredients:

?? Bread
?? Butter
?? Canned chicken stew
Directions:

Butter one side only of a piece of bread. Place bread in the jaffle iron, buttered side down. Spoon on 2 tablespoons of chicken stew. Top with another slice of bread, buttered side up. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Turkey Burritos Supreme

On a low-fat diet but craving Mexican food? Enjoy these turkey burritos without the guilt.

Ingredients:

?? Flour tortillas

?? Sliced turkey deli meat

?? Thinly sliced or shredded low-fat cheese

?? Salsa

?? No fat sour cream, black olives, green onions (optional)

Directions:

Drain salsa and discard liquid. Set salsa aside. Lightly oil your jaffle iron. Line the bottom half with a flour tortilla. Top with a slice or two of turkey, sliced or shredded cheese, and a teaspoon of drained salsa. Top with another tortilla. Close the iron and cook over medium hot coals for 3-4 minutes, turning occasionally. Remove from iron and serve hot with sour cream, sliced black olives, and chopped green onions.

Blue Plate Special

Beans on toast is a favorite English breakfast, but we like it just as well for a quick, light meal anytime.

Ingredients:

?? Rye bread

?? Butter

?? Baked beans

Directions:

Butter one side only of each piece of bread. Place one slice of bread on each side of the jaffle iron, buttered side down. Spoon 2 tablespoons of baked beans between the bread slices. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Mexi Pockets

No need to go to the local taco place for south of the border yummys. These cook up in a jiffy.

Ingredients:

?? Butter

?? Tortilla shells

?? Refried beans

?? Shredded cheese

?? Sour cream

?? Salsa

?? Lettuce

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Spoon approximately three tablespoons of refried beans on the tortilla shell. Sprinkle shredded cheese over the beans. Top with another tortilla shell and close the iron. Cook over medium heat until tortillas are slightly browned and cheese is melted. Top with sour cream, salsa and lettuce.

Pudgie Fried Rice

Got lots of leftovers that have to be used up? Fried rice is the perfect answer. Who knew you could make this dish in a jaffle iron?

Ingredients:

?? 2 cups white rice, cooked and chilled

?? 2 Tbsp soy sauce

?? 1 tsp minced garlic

?? 1-2 beaten eggs

?? 1 cup drained fillings of choice: cooked chicken, meats, or seafood (cut into small pieces), peas, bean sprouts, other finely chopped vegetables (sweet peppers, onion, broccoli, mushrooms, or tomatoes), or minced pineapple

Directions:

Combine all ingredients in a bowl; mix thoroughly. Lightly oil jaffle iron; preheat for 15 seconds. Fill each iron cavity with rice mixture. Close the iron, and cook for 3-5 minutes over medium coals, or until rice is lightly browned and ingredients are heated through. Serves 4.

Apple Cinnamon Pies

Ingredients:

?? 8-oz. Container crescent roll dough

?? 1 apple, sliced

?? Cinnamon

?? Sugar

?? Plain or chunky unsweetened applesauce

Directions:

Unroll crescent roll dough; divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered iron. Place 1 tablespoon diced apple onto the dough. Sprinkle with cinnamon and sugar. Add a tablespoon of applesauce. Close iron and cook over medium coals for 3-4 minutes. Variations: Use 2 tablespoons berries, pie fillings, or drained canned fruit instead of apple/cinnamon mixture.

Note: Jars of baby applesauce or other puréed fruit work exceptionally well. They're small and come in a variety of fruits - apples, peaches, plums, blueberries, etc. Mix one type of fresh berry or fruit with another type of puréed fruit to come up with some delicious pie variations.

Gourmet Pudgie Brownies

These yummy brownies are just minutes away.

Ingredients:

?? Brownie batter

?? Oil or cooking spray

Directions:

Prepare brownie batter from your favorite mix. Spray or brush inside of iron with cooking oil. Preheat iron.

Fill bottom cavity of jaffle iron with brownie batter. Close iron and cook over medium coals for 3-5 minutes, turning occasionally. Carefully open the iron. Brownies will be slightly crispy on the outside and slightly gooey on the inside. Be careful not to overcook. Carefully remove brownies from the iron and set on a rack to cool. They will set upon cooling. Eat while still warm. Note: If desired, stir in nuts, chocolate chips, caramel or toffee bits, or a dab of cream cheese into batter before cooking. This will make them truly "gourmet."

Inside Out Nachos

Got the munchies? Nothing hits the spot like some toasty hot nachos. If you're really hungry, try the Variation For the Hungry Man.

Ingredients:

?? Soft tortilla shells

?? Velveeta? Mexican flavored cheese spread or Velveeta's Pace Picant'e Con Queso?

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Lay one tortilla shell on the bottom. Spoon two tablespoons of cheese on the tortilla, then top with the other tortilla. Close the iron and trim edges. Cook 2-4 minutes over medium coals, or until heated through.

Variation for the Hungry Man: Before making nachos, cook up some taco meat: 1 pound of ground beef (browned and drained) seasoned with 1 packet taco seasoning and $\frac{3}{4}$ cup water. Bring to a boil over a medium-hot fire, then simmer off to the side until most of the liquid is absorbed. Once the nachos are done, arrange on a platter. Top with taco meat, guacamole, sour cream, chopped tomatoes, onions, black olives, shredded cheddar cheese, and salsa. I guarantee no one will go back to camp hungry.

Patriotic Pudgies

Celebrate America's Independence Day with a scrumptious red, white, and blue pudgie pie wrapped in a flaky crust. Be sure to make plenty - they'll go fast!

Ingredients:

?? Bread

?? Butter

?? Canned cherry pie filling

?? Canned blueberry pie filling

?? Cream cheese

Directions:

For each Patriotic Pudgie: Butter one side only of a piece of bread. Place bread in the pie iron, buttered side down. Spoon on 2 teaspoons of cherry pie filling, 2 teaspoons cream cheese and 2 teaspoons blueberry pie filling. Top with another slice of bread, buttered side up. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Pigs in a Blanket

A whole new way to cook up hot dogs at the campsite.

Ingredients:

?? 8 slices of bread

?? Butter

?? Hot dogs, thinly sliced

10

?? American cheese

Directions:

Butter one side only of each piece of bread. Place one slice of bread, buttered side down, in your pie iron. Fill with a few hot dog slices and strips of American cheese. Top with another slice of bread, buttered side up. Close the pie iron, trim crusts, and cook for 4 minutes, turning occasionally. To serve, dip in catsup and mustard, or other desired condiments.

Serves 4.

Pudgie Turtles

These turtles are rich, gooey treats encased in a flaky, gold brown crust.

Ingredients:

?? 4 oz. pkg crescent roll dough

?? 4-6 caramels

?? ¼ cup semi-sweet or milk chocolate chips

?? 4-6 pecan halves, coarsely chopped

Directions:

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered cooker. Top with half the caramels, chocolate chips and pecans. Close the cooker and cook 3-4 minutes over medium coals. Repeat with remaining ingredients.

S'Mores

The all-around favorite camping recipe, now made in a jaffle iron.

Ingredients:

?? 4 oz. pkg crescent roll dough

?? Semisweet chocolate squares (Hershey's? candy bar)

?? Large marshmallows

Directions:

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered cooker. Place one large marshmallow and one chocolate square onto the dough. Close the cooker and cook until crescent roll is brown, and chocolate and marshmallows are melted.

French Fries

Just having hamburgers for dinner tonight? Complete the meal with French fries make in your jaffle iron. Plain or spicy, they'll hit the spot.

Ingredients:

?? Raw potatoes

?? 1 ½ tablespoons butter

?? Salt

Directions:

Scrub potatoes and, if desired, peel. Thinly slice, then soak in cold water for 15 minutes and drain to remove excess starch and water. Place ¼ cup drained potatoes in a preheated pie iron; add butter. Salt to taste, and close the iron. Cook over medium-low coals, turning occasionally. Cook until crisp and golden brown. Drain on paper toweling before serving.

Variation: For spicy fries, omit salt and season with seasoning salt before cooking. For Mexican flavor, season with salt, a dash of cumin, and a little chili powder before cooking.

Honey Glazed Carrots

A grown-up favorite with just a touch of sweetness that kids love. Hey, if it gets them to eat their vegetables . . . Serve as a side dish for grilled chicken, fish, or ham.

Ingredients:

?? 1 cup frozen sliced carrots

?? 1 ½ Tbsp honey

?? 1 tsp butter

?? 1 tsp parsley flakes
?? 1 tsp mustard (optional)

Directions:

Combine all ingredients and spoon into the jaffle iron. Close the iron and cook over medium coals until heated through (about 2-3 minutes), turning and shaking frequently.

Sautéed Mushrooms

This makes a wonderful topping for grilled steaks.

Ingredients:

?? Fresh button mushrooms, wiped clean, and sliced
?? Butter
?? 1 yellow onion, sliced
?? Stir fry sauce

Directions:

Put 1 tablespoon butter, 5 fresh mushrooms (sliced), and a dab of stir fry sauce in the pie iron. Close the iron and cook over medium-hot coals about 2-3 minutes, turning and shaking frequently. Remove from pie iron and spoon on top of steak, burgers, or as a side dish for any meal.

Stuffed Garlic Bread

Why settle for plain garlic bread when you can have stuffed garlic bread just as easily? This is a meal in itself!

Ingredients:

?? Bread
?? Butter
?? Garlic salt
?? Chunky spaghetti sauce
?? Shredded or thinly sliced mozzarella cheese

Directions:

Butter both sides of the bread. Place one slice in the iron. Sprinkle one teaspoon garlic salt on top of the bread slice, then top with 1 teaspoon mozzarella cheese and 1 teaspoon of spaghetti sauce. Sprinkle 1 teaspoon of garlic salt on one side of the other slice of bread. Place the other piece of bread, garlic side down, on the sauce and cheese. Close the iron and cook over low coals until bread is golden brown and cheese is melted.

Dessert Pies

Need fruit filling, butter, pie crust either store bought or homemade. Homemade pie crusts work great because you can roll out and cut into a rectangular shape a little larger than the pie maker then a good fit and seal is made, the extra can be trimmed. Oil each side of the pie maker with butter. Place crust on both sides. Place fruit filling on one crust then close the pie maker. Place directly in the fire and flip occasionally. Guestimate is 10 minutes. Check at this time for doneness, should be able to take crust away from pie maker with a fork to test doneness-light golden brown in color.

Sandwich Pies

Bread works great for this. Need butter. Grease both sides of pie maker. Place bread slices on each side. Top bread with ham and cheese and condiments as desired. Close pie maker, place directly in fire and flip occasionally. Guestimate is 10 minutes. Check at this time for doneness, should be able to take bread away from pie maker with a fork to test doneness-light golden brown in color.

Pizza Mountain Pie

By, "Joan Campbell"

Take two slices of bread and butter them on 1 side. Place them in the sandwich pie maker buttered side out. Put 1 heaping Tablespoon of pizza sauce onto 1 side then put a heaping tablespoon of mozzarella cheese on top of sauce. Leave it plain or top it with pepperoni, green pepper, onion etc. Bake in campfire for approx. 2-3 minutes

Eggs Delight

You will need to spread some oleo in the pie iron, take and layer 4 slices of potato already cooked or canned, salt & pepper if you wish. Take a beaten egg with some grated cheese of your choice, a bit of onion even green pepper chopped fine even bacon bits or left over ham what ever your liking. put egg on potatoes place over hot coals say 8 minutes then turn over, approx 4 to 5 min more to cook egg. serve with fresh fruit and camp fire toast..

DEPENDING ON THE INGREDIENTS YOU PUT IN THE EGG DEPENDS ON THE TIME TO COOK , ALWAYS COOK POTATO SIDE DOWN FIRST.

Lemon Meringue Pie

By, "Wendy Peterson"

Butter outside of bread, place butter side down in pie maker, put a spoonful of lemon spread in center, add 1 large marshmallow, place another slice of bread butter side up over filling. Close pie maker and put in coals. When done bread is golden brown, marshmallow has melted and mixed with lemon. Very good but watch out the filling is hot.

Breakfast Pocket

By, "Tamara Brierly"

Heat pie iron till good and warm. While iron is heating, prepare 3 eggs beaten with a touch of milk. Dip 2 slices of bread in egg mixture leaving one side dry. Place one slice egg side down on pie iron. Place a heaping of crumbled, cooked sausage on dry side along with some shredded cheddar cheese. Then place other piece of bread dry side next to cheese. Heat over coals for about 7 to 10 minutes, or until golden brown. Add a little of yourself to this recipe and come up with some good variations.

Ham Cheese & Onion

By, "Wendy Peterson"

Butter two pieces of bread. Place butter side down on pie iron, put layer of ham, any type of cheese, sliced onion. Put other slice of bread on top butter side up. Close iron and cook in coals till golden brown. The melted cheese filling is very hot. One of the first things we do after getting setup and campfire has coals in it is get out the hobo pie irons and have some.

Mom's Pie Sandwich

By, "Polly Farrington"

My mother made these when we were kids. They're not fancy (or healthy), but a perfect sweet treat. 2 pieces of bread. Butter the outsides. Butter the inside too! Filling: 1 tablespoon cinnamon sugar & 1 tablespoon raisins. Toast over fire or on stove-top.

Peanut Butter & Marshmallow

By, "Wendy Peterson"

Butter 2 slices of bread, put butter side down, put peanut butter in center and 1 large marshmallow on top. Put 2nd slice bread butter side up on top. Put in coals and grill till golden brown. This is one of my children's favorite pies.

Spam Surprise

By, "Mike Conaway"

Take your one piece of bread. Put two slices of Spam on the bread then top with tomato, green pepper, onion, and any desired cheese. Put other piece of bread on top. Cook in your pie iron till golden brown.

Aluma Fruit Pie

Use any canned pie filling; apple, cherry, and peach are delicious. Place filling between your choice of bread as per our basic direction. Grill until golden brown. Sprinkle with sugar and serve.

Rocky Road Treat

Spread peanut butter on 2 slices of bread. Add one large marshmallow and one chocolate bar square between buttered bread slices/ Toast in cooker until bread is golden brown.

Tuna Melts

Mix canned tuna fish, chopped pickle, mayonnaise and a bit of Dijon mustard. Place on slice of bread, buttered side down, and add slice of Danish Havarti cheese and a slice of tomato. Cover with remaining side of buttered bread and grill until hot and toasty.

Hot Ham and Cheese

Place slice of bread, buttered side down, into cooker. Place slice of ham and slice of cheese on bread. Add Dijon mustard and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

Garlic Buns

Spread inside of buns with butter and sprinkle with garlic salt and paprika. Turn each bun inside out and place into cooker cavity. Grill until golden brown.

Grilled Onions

Place thinly sliced sweet Spanish onions (or Vandalia onions) into cooker cavity. Add a little celery, salt, parsley and a splash of white wine or beer. Close cooker and grill until onions are soft.

Hush Puppies

Ingredients:

?? 2 cups Corn Meal

?? 1 tsp. Salt

?? 2 tsp. baking powder

?? 1/2 cup dry milk

?? 1 cup water

?? 1 tbsp. dry onion flakes

Directions:

Mix all ingredients together. Shape into patties. Fry bacon fat in a cast iron skillet. Brown on both sides. These hush puppies go real good with some freshly caught fish while you are camping.

Grilled chocolate Sandwiches

?? Sliced Bread Hershey's Chocolate bar - (can be Milk chocolate or Dark)

?? margarine or butter

Bring out the camp pie iron. Use two slices of bread for each sandwich. Butter one side of each slice. The butter side will face out! Top the first slice with a chocolate bar broken in 1/2. Place the other side of bread on, butter side up! Place in pie iron and onto coals of Fire. Cook until bread is toasted. For another treat you could add peanut butter or Marshmallows.

Sandwich-maker Calzones

A quick and delicious way to make homemade calzones.

Wrapper:

?? White, Italian or French Bread; Pizza Dough

Outside Spread:

?? olive oil with oregano or basil to taste

Filling:

?? 1 to 1 1/2 Tbsp. ricotta cheese

?? 1 to 2 slices mozzarella cheese or 1 to 1 1/2 Tbsp. grated mozzarella

?? 1 to 2 slices provolone cheese or 1 to 1 1/2 Tbsp. grated provolone

?? Italian seasonings to taste

?? salt and pepper to taste

Directions:

Spread inside wrapper with ricotta, layer with remaining cheeses and season to taste. Brush seasoned olive oil on outside of wrapper. Cook in sandwich maker until cooked.

Hobo Pastie

bread

butter

pepper

canned beef stew

shredded cheese (I like Colby jack)

Butter 2 slices of bread. Place one slice butter side down on the iron. Put 1 to 3 tablespoons of beef stew, and a little pepper on the first slice. Top with shredded cheese, then cover with the second slice of bread, butter side up. Close iron, hold over fire till golden brown.

Italian Pie

bread

garlic powder

butter

tomato slices, marinated in Italian dressing

ham

pepperoni

onion

shredded mozzarella cheese

Butter outside of bread, and sprinkle with garlic powder. Place one piece of bread, butter side down in pie iron. Then, place some tomatoes, which have been marinated in the dressing on top of the bread. Top with ham, salami, pepperoni, onion, mozzarella cheese, and a sprinkling of dressing on top of the layers before adding the top slice of bread. Cook over open fire till golden brown.

Crab and Artichoke Pie

1 6 oz can crab meat
1/2 cup parmesan cheese
2 Tbsp chopped onion
1/2 can quartered artichoke hearts
3/4 cup mayonnaise.

Butter bread and place in pie iron butter side down. Place 1/4 cup of filling onto the bread, close the pie & cook over coals till golden brown.

Italian Pie

bread
garlic powder
butter
tomato slices, marinated in Italian dressing
ham
pepperoni
onion
shredded mozzarella cheese

Butter outside of bread, and sprinkle with garlic powder. Place one piece of bread, butter side down in pie iron. Then, place some tomatoes, which have been marinated in the dressing on top of the bread. Top with ham, salami, pepperoni, onion, mozzarella cheese, and a sprinkling of dressing on top of the layers before adding the top slice of bread. Cook over open fire till golden brown.

Turkey Cordon Bleu

bread
spread margarine, or butter spray
turkey breast, sliced (or chicken breast)
ham, sliced
Swiss cheese

Butter two slices of your favorite bread and place butter side down, one on each side of pie iron. Place on one side slices of turkey breast, ham, and Swiss cheese. Close iron and clamp; place in the coals, cooking until the filling starts to bubble, and the cheese has melted.

Pie Iron Pot Pie

1 can Cream of Chicken soup
Diced chicken or canned chicken
Peas
Diced or cut up carrots
Buttered bread or biscuit dough

Mix first 4 ingredients with water, salt & pepper to thick consistency. Place bread, or biscuit dough on pie iron. Then place a nice size portion of the mixture onto the bread, place the other side on top (butter side up), and close pie iron. Cook over fire till golden brown.

For ease of preparation when camping, you can mix the ingredients ahead of time, freeze the mixture in a Tupperware, bring along "frozen". Also works with beef, turkey, or pork.

Pesto Pies

Italian bread (2 slices per pie)

olive oil
basil pesto
shredded mozzarella cheese
roasted red pepper strips

Take two slices of Italian bread and brush one side with extra virgin olive oil. Place the oiled side down in the pie irons and top each side with 2 teaspoons of basil pesto. Place 1 tablespoon shredded mozzarella and one tablespoons of roasted red pepper strips on one side and close up the pie maker and heat in hot coals until the cheese melts and the outside of the bread is toasted.

Note: Red peppers can easily be roasted over the fire. Just take whole peppers, place them on your grill. Turn frequently till they look burnt. Then peel the burnt skin off, remove seeds and slice them into julienne strips.

Fireside Patty Melts

2 slices rye bread (per sandwich)
spread margarine or butter spray
American and/or Swiss cheese slices
onions-sautéed
ground beef-pre browned
seasoned salt

Butter or spray 2 slices of rye bread. Place them butter side out on your pie iron. Place 1 slice American cheese on bread, add 2-3 TBLS seasoned salt and pepper, browned ground beef on cheese, add 1-2 TBLS sautéed onions. Put 1 slice Swiss cheese on top of onion, close pie iron and cook until bread is golden on both side.

Note: I pre-brown beef at home, and then take it with me in Ziploc bags. You can do the sautéed onions right in the pie iron before you start the sandwiches. Just melt a Tbs butter and cook over fire till translucent.

Murphy Calzone

1 package frozen spinach (thawed)
1 white onion chopped
8 oz sliced mushrooms
garlic - minced
white pasta sauce - 1 jar
2 Pillsbury pizza crust dough
4 oz shredded mozzarella cheese
pine nuts & artichokes optional

Sauté veggies in oil until tender. Line top of veggies with pizza dough, stretched over the edge of the pie iron. Close lid, turn pie over, and open this side. Lay another strip of the crust across the top of this side, toss in some grated cheese. Stretch dough out over the edge of the iron. Press dough edges together, leaving some on the outside. When lid is closed again, trim edges off. Cook until crust is browned. These ingredients make 4 double pie iron calzones.

Pie Iron Turtles

1 package crescent roll dough
4-6 caramels
1/4 cup semisweet chocolate chips or milk chocolate chips
4-6 pecan halves, coarsely chopped

1. Unroll the crescent roll dough and divide in half.
2. Each section will consist of two triangles.
3. Roll out each half into a 5 x 8-inch rectangle.
4. Cut in half to make four 5 x 4-inch pieces.
5. Place one piece in each side of a buttered pie iron.
6. Top with half the caramels, chocolate chips and pecans.
7. Close the cooker and cook 3-4 minutes over medium coals, turning frequently.
8. Pie iron turtles will be golden brown, gooey on the inside, and very rich!

Patriotic Pudgies

Bread

Butter
Canned cherry pie filling
Canned blueberry pie filling
Cream cheese

For each Patriotic Pudgie: Butter one side only of a piece of bread. Place bread in the pie iron, buttered side down. Spoon on 2 teaspoons cherry pie filling, 2 teaspoons cream cheese and 2 teaspoons blueberry pie filling. Top with another slice of bread, buttered side up. Close the iron. Cook over medium coals for 4 minutes, or until golden brown, turning occasionally.

Rum Raisin Delight

Rum Sauce:
1 cup brown sugar
1 stick margarine
1/2 cup Half and Half
2 tsp Dark Rum [Or desired amount]

Combine and heat first three ingredients until sugar is dissolved and mixture is thick. Add rum and stir well.

Butter two slices of raisin (cinnamon) bread. Place the buttered side on the pie iron, add rum sauce and a tsp. of raisins. Place the other slice of bread on top. Close and latch pie iron and cook in fire for 2-3 minutes, or until golden brown.

Baby Elephant Ears

1 can refrigerated crescent rolls
Butter or margarine
Cinnamon sugar

Unroll crescent rolls and separate the 4 large rectangles. Take each rectangle and press the diagonal perforation closed, making 4 solid rectangles. Cut each rectangle in half, making 8 squares. Brush with melted butter and place one square on each side of the sandwich maker. Brush inside with melted butter and sprinkle with cinnamon sugar. Close and lock lid. Cook approximately 2-3 minutes on each side, or to desired brownness. Repeat with remaining pastry. Makes 8 elephant ears.

Pie Iron Apple Cobbler

2 Slices of Raisin Bread
Butter
Canned Apple Pie Filling
nutmeg or cinnamon to taste

Butter both sides of bread, place one piece of bread butter side down in pie iron. Put 1/2 cup or so of pie filling between bread, then place second slice on top, butter side up, and sprinkle with cinnamon. Cook over open fire till golden brown.

Chocolate Divine Pie

2 slices of white bread
1/3 Hershey candy bar
1 large marshmallow
1 teaspoon creamy peanut butter
butter or margarine
optional sugar

Butter bread and place butter side down in pie maker. Put peanut butter and chocolate on bread in pie maker. Cut large marshmallow in half and place on chocolate.

Butter second slice of bread. Putting butter side out, close pie maker. Cook in fire until both sides are evenly toasted. Remove pie from the pie maker and sprinkle desired amount of sugar.

Belgian Pie

A new way to create this classic, Door County, Wisconsin delicacy.

4-oz container crescent roll dough
2 Tbs cream cheese, softened
2 Tbs applesauce or apple pie filling
butter or butter spray

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8 inch piece in each side of buttered pie iron. Place 1 Tbs of cream cheese and 1 Tbs of applesauce or apple pie filling on dough. Close the iron and cook over medium coals for 3-4 minutes, turning occasionally till golden brown.
Makes two pies

Other Fillings For Belgian Pies

Cherry: For each pie use 1 Tbs cherry pie filling and 1 Tbs softened cream cheese.

Raisin: Combine 2 Tbs raisins with 2 Tbs cottage cheese. Use half the mixture for each pie.

Peach: For each pie use 1 Tbs strained baby food peaches and 1 Tbs softened cream cheese.

French Sausage Toast

2 pieces of bread
1 egg
Breakfast Sausage patties (Cooked & crumbled)
Butter
Powdered Sugar
Pancake Syrup

Heat Pie iron, melt butter on both sides (so the bread doesn't stick) Dip bread in beaten egg, place on iron, add crumbled sausage, bread again. Cook in campfire. Once cooked add powdered sugar or dip in maple syrup.

BLT Special

whole wheat bread
butter
bacon pre-cooked
tomatoes, sliced
lettuce
mayonnaise

Butter bread, place one slice, butter side down in pie iron. Spread with mayonnaise, top with bacon, lettuce and tomato. Place other slice of bread butter side up. Close iron and toast sandwich over fire for 3 to 4 minutes per side.